ANLEITUNG ZUM GEBRAUCH - INSTRUCTION BOOKLET

DE

GASHERDE

GAS COOKERS

JGS 1000
JGS 1010
JGS 3010
JGS 5010
JGS 5110

ENGLISH

DISPOSAL OF PACKING

HINTS ON THE DISPOSAL OF PACKING

Except for wooden material, packing and auxiliary material of Juno Major Appliances are recyclable and on principle should be handed over to recycling stations.

- After delivery to your premises packing of major appliances may be returned to our contract forwarders. Same will then initiate forwarding on for reuse or disposal.

In case of not making use thereof we recommend to put:

- paper, cardboard and corrugated board as well as
- plastic packing material and
- metal packing material

into the collecting bins provided for this purpose. As long as same are not existing in your living area, add the material to your rubbish.

Only recyclable plastics are allowed by Juno as auxiliary packing material, e.g.:

The samples read:
PE for polyethylene**02 = PE-HD:04 PE-LD
PP for polypropylene
PS for polystyrene

INSTRUCTIONS FOR USE

IMPORTANT HINTS

- The connection of the gas cooker must be carried out by an approved gas fitter, only.
- **When connecting electric appliances to sockets in the near of a cooker make sure that connecting leads will not get in touch with hot open burners or get jammed by the hot oven door.**
- **Overheated fats and oils may rapidly flare up on the hot open burners. Dishes with fat or oil, such as French fries must therefore be prepared under control, only.**
- Do neither line the oven with aluminium foil nor place any baking/roasting vessels direct on the oven bottom. The heat accumulation resulting thereby may destroy the enamel. Such damages of enamel are not covered by our guarantee.
- **Do not use the gas burners for space heating!**
- **When operating the oven do always fold up the top lid.**
- **The typeplate can be seen after opening of the oven door at the right side.**
- In case of any trouble do shut off the supply of energy! Call the after-sales-service!
- To maintain the safety of the appliance make sure that repairs, in particular of live gas conducting components, are exclusively carried out by expert gas fitters. With any trouble call the after-sales-service.
- **Do carefully keep the instructions for installation and use!**

During the operation the oven door is slightly heated up because of the structure of the oven door crystal and of the adjacent parts. Do make sure, therefore, that playing children will not approach the oven. If there be a socket in the direct vicinity of the oven, make sure that cables of electric appliances will not get in touch with hot open burners or jammed in the oven door.

The present instruction for use is valid only for countries the abbreviation of which is shown on the front page of the instructions as well as on the appliance.

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DESCRIPTION OF THE APPLIANCE

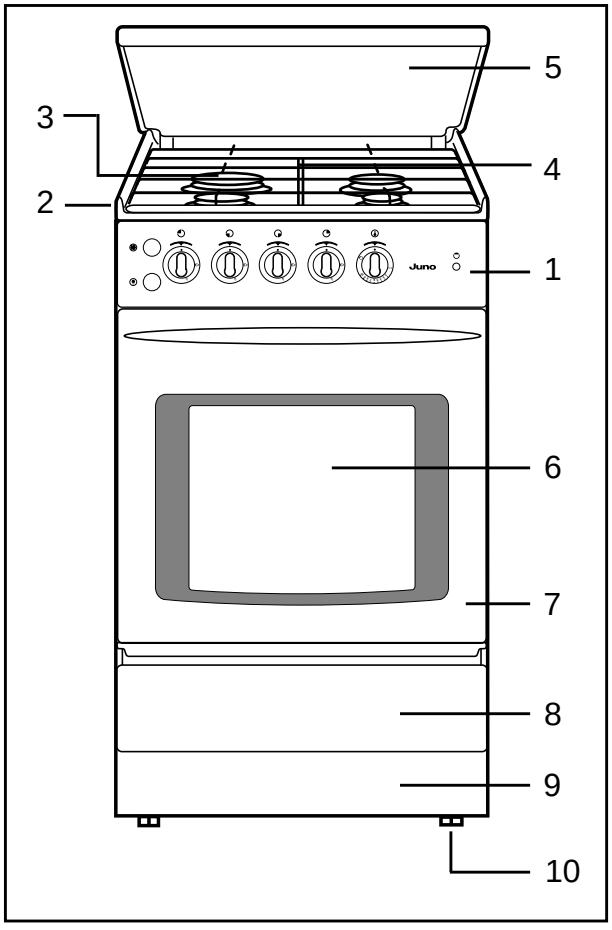


Fig. 1

JGS 1000 - JGS 1010
JGS 3010 - JGS 5010

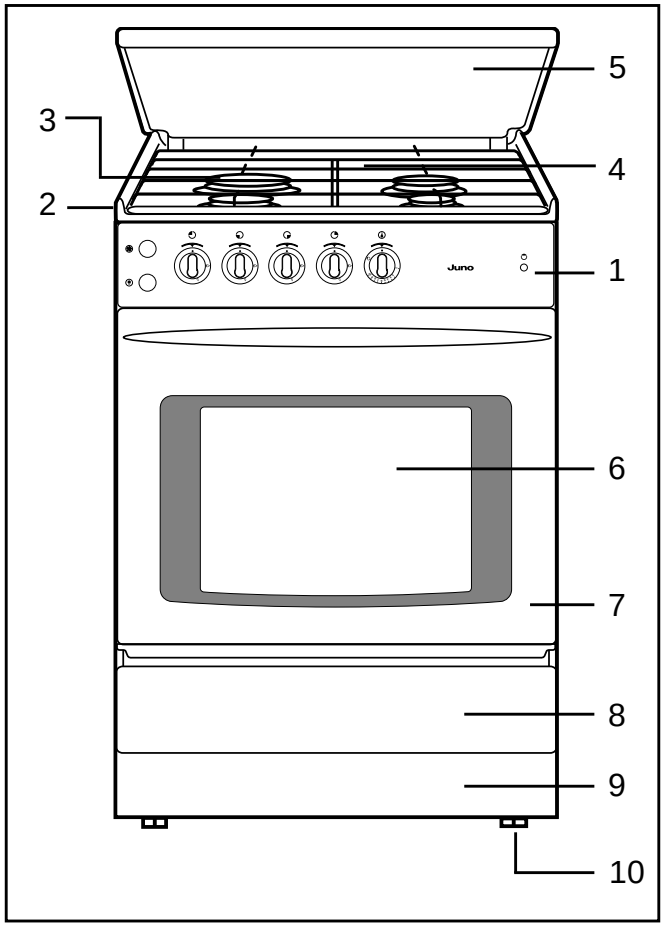


Fig. 2

JGS 5110

1. Control panel
2. Hob unit
3. Open burner
4. Pot rest
5. Top lid
6. Oven
7. Oven door with window
8. Utensils drawer
9. Cover plate
10. Leveling leg

CONTROL PANEL

MOD. JGS 1000-1010-3010-5010

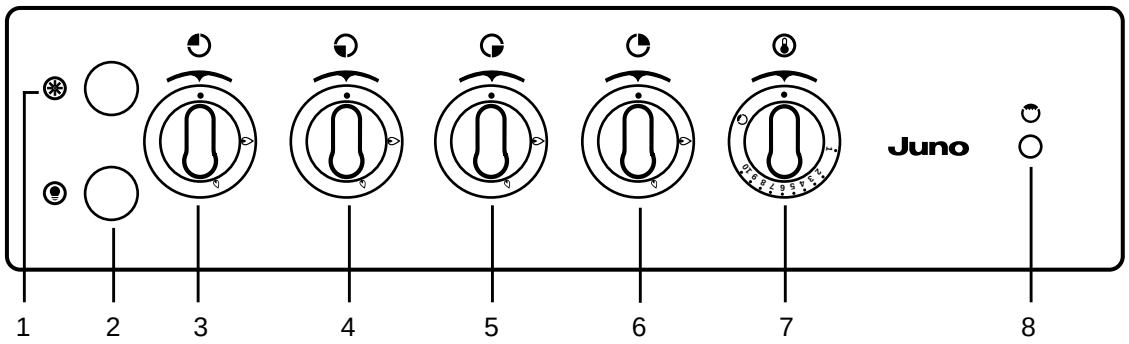


Fig. 3

1. Electronic ignition of open burners and oven - with model JGS 5010, only
2. Oven light (except for models JGS 1000/1010)
3. Knob for rear left open burner - heavy-duty burner
4. Knob for front left open burner - standard burner
5. Knob for front right open burner - cooking burner
6. Knob for rear right open burner - standard burner (except for models JGS 1000)
7. Knob for oven burner (and electric grill in model JGS 5010)
8. Indicator lamp (with model JGS 5010, only)

MOD. JGS 5110

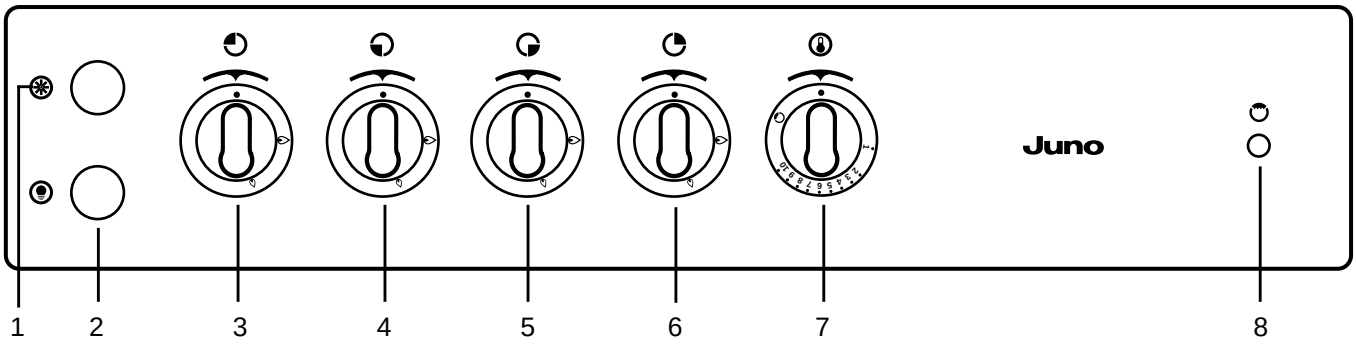


Fig. 4

1. Electronic ignition of open burners and oven
2. Oven light
3. Knob for rear left open burner - heavy-duty burner
4. Knob for front left open burner - standard burner
5. Knob for front right open burner - cooking burner
6. Knob for rear right open burner - standard burner
7. Knob for oven burner
8. Indicator lamp

TECHNICAL DATA

MODELL	JGS 1000	JGS 1010	JGS 3010	JGS 5010	JGS5110
Sizes: H = mm W = mm D = mm with top lid closed H = mm with top lid opened H = mm height adjustable by mm	850 500 600 870 1430 15	850 500 600 870 1430 15	850 500 600 870 1430 15	850 500 600 870 1430 15	850 600 600 870 1430 15
Output of gas burners					
Heavy-duty burner W	3000				
Standard burner W	2000				
Cooking burner W	1000				
Oven burner W	3000				
Operation	Natural gas LPG				
Maximum output Natural gas E LPG	1.05 m³/h 800 g/h				
Connection to gas supply	R 1/2“				
Nominal pressure Natural gas LPG	20 mbar 50 mbar				
Oven thermostat	from 150°C to 260°C				
Connection to the mains (50 cycles)	230 V				
Output of electric grill kW	-	-	-	1,8	1,8
Accessories	Plate for pastry Pot rest	Plate for pastry Pot rest	Plate for pastry Pot rest	Plate for pastry Pot rest Protective screen for knobs	Plate for pastry Pot rest Protective screen for knobs

The gas hob is registered acc. to German Standard DIN-DVGW.
CATEGORY II 2 ELL 3 B/P

CE This appliance corresponds to the following E.E.C. regulations:

- **73/23 - 90/683** (low voltage guideline):
- **89/336** (EMC guideline):
- **90/396** (gas guideline):
- **93/68** (general instructions):
  and subsequent changes.

PRODUCER: **ELECTROLUX HAUSGERÄTE**
Rennbahnstraße 72-74
60528 Frankfurt

OPEN BURNERS

- The open burners are thermoelectrically secured in a way that the feed of gas will automatically be shut off when the flame goes out.
- Lay the burner caps always exactly on the burner chalice.
- The slots of the burner chalice must not be obstructed.
- The burner caps are enamelled
- Operate the open burners with items to be cooked put on, only!

PUTTING INTO OPERATION OF THE OPEN BURNERS

To ignite the gas burner bring a flame (matchstick, lighter or igniter) to the desired burner, with that push the corresponding rotary knob quite in and turn it counterclockwise up to the position for maximum temperature. As soon as the burner is ignited, set the gas flame as required.

In case of **models with integrated automatic ignition** push the ignition button, which is marked by a small spark symbol, at the same time quite push in the corresponding rotary knob and turn it counterclockwise up to the position for maximum temperature.

Because of pushing the ignition knob an ignition spark will jump over to the burner and ignite it. After ignition of the flame keep the rotary knob pushed in for about 5 seconds; this time is required to heat up the „temperature sensor“ (fig. 5, letter D) and to switch off the safety valve, that otherwise would interrupt the feed of gas. Afterwards check whether the flame is uniform and turn the rotary knob to the desired strength.
In case the burner will in spite of several trials not ignite, make sure that the flame distributor crown (fig. 5, letter B) and the burner cap (fig. 5, letter A) are correctly laid on.

To interrupt the gas feed turn turn the rotary knob in clockwise direction up to position „●„.

When using fat or oil you must not leave it out of visual control during the cooking procedure, as it may flare up when being heated.

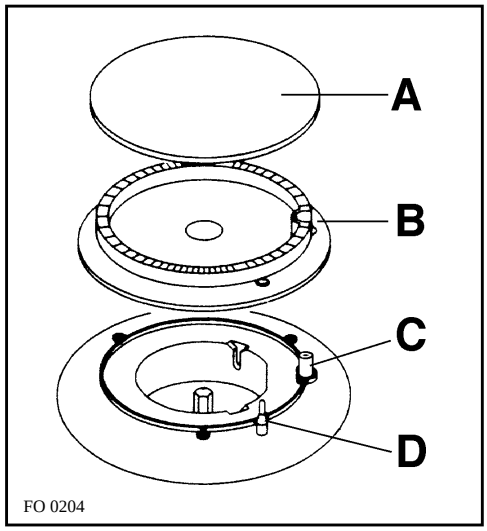


Fig. 5

Open burner
A Burner cap
B Flame distributor crown
C Spark plug
D Temperature sensor

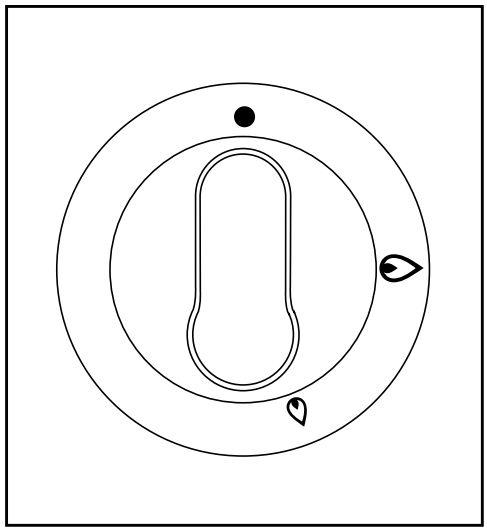


Fig. 6

- **Gas feed closed**
- **High-burner**
- **Low-burner**

COOKING ON THE OPEN BURNERS

When switching on the open burners for first-boiling/ frying, start at first with a big flame, and afterwards set back to a small flame for cooking on. The pot size must be chosen in a way that the flames will not exceed the pot rim. You may use pots of at least 240 to 260 mm diameter with the heavy-duty burner, pots of at least 200 to 220 mm diameter with a standard burner, and pots of about 160 mm diameter and smaller with the auxiliary burner. Always put the dishes in the middle of the open burner.

PRESERVATION

Most convenient is preserving in a water bath in a big preserving pot on the heavy-duty burner.

Prepare the glasses in the usual manner. Make use of commercial preserving glasses with rubber ring and glass lid. Glasses with screw cap or bayonet catch and metal boxes must not be used.

Put the glasses in the water bath, not, however, on the pot bottom, but e.g. on a wire shelf. The glasses should be about ∫ of the height in the water bath

Upon reaching the boiling of the water set the flame smaller in a way that the water keeps on slightly boiling. In preserving pots without a thermometer the first-boiling time is calculated from the start of boiling of the water.

OVEN

- The oven burner is thermoelectrically secured in a way that the feed of gas will automatically be cut off if the flame goes out.
- The oven temperature is thermostatically controlled. After ignition the oven burner performs with full output until reaching the temperature set. Afterwards the thermostat reduces the output to the value required for keeping the temperature set.
- This control is effective with the door closed, only.
- The oven bottom can be removed for cleaning.

PRIOR TO FIRST USE

- Remove all accessories from the oven.
- Clean eneamel and glass surfaces with a wet cloth.
- After connection of the appliance operate the oven for about 1 hour at max. temperature setting (see paragraph: Putting into operation of the oven burner). The smell resulting thereby will be safe if the room is adequately ventilated.
- Afterwards wipe out the oven with a wet cloth and dry.

PUTTING INTO OPERATION OF THE OVEN BURNER

- **Attention!** When operating the oven burner the ceiling slide must be pushed in against stop.
- The oven burner is ignited with the door opened.
- Turn the oven control knob to the left in porition 10, push in against stop, and ignite the gas flowing out. After ignition keep the control knob pushed in for about 5 more seconds until the temperature sensor is sufficiently heated and the flame remains stable. Afterwards the control knob can be set to the position desired between 1 and 10.
- Watch the flame picture. If the flame goes out, repeat the ignition procedure.

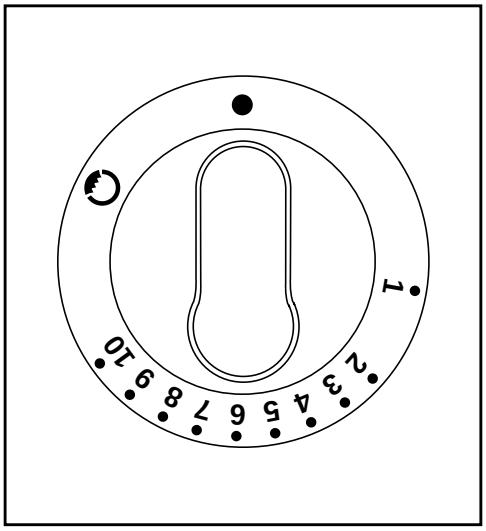


Abb. 7

〈 Closed position (off)
1-10 Operating position of oven burner

Models with integrated automatic ignition

- Push in the knob for oven/electric grill, turn from the right to the left up to highest marking and keep the knob pushed in.
- At the same time one pushes the button for the electronic ignition in order to generate sparks. Keep the knob pushed in until appearance of the flame (one spark will be generated after each second).
- **To switch off the burner turn the knob to position „●„ (OFF)**

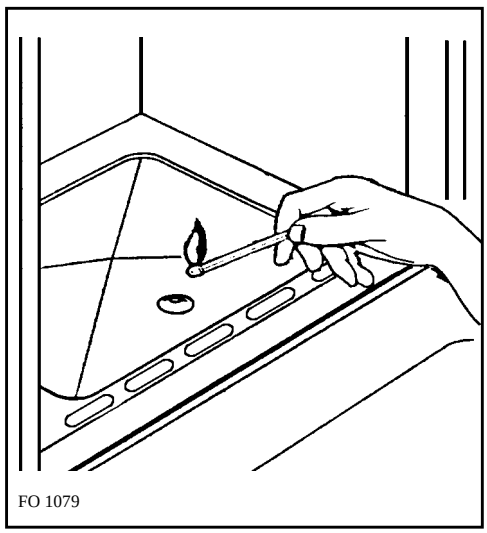


Fig.. 8

Ignition of the oven burner

TEMPERATURE SETTING

In correspondence with the items to be baked/roasted and after ignition turn the oven knob to the required temperature setting from 1 to 10

Position	1	2	3	4	5	6	7	8	9	10
Temperature	140°C	150°C	160°C	180°C	190°C	200°C	220°C	230°C	240°C	260°C

USE OF THE ELECTRIC GRILL

Attention:

- **When using the electric grill the accessible parts can be hot. Keep children off the appliance.**
- **The electric grill is used with half opened door. The protective screen must also be installed.**

To switch on the electric grill push in the oven control knob and turn clockwise to marking .

When grilling direct on the wire shelf (grilling food), push the fat collector into the rails under the grill.

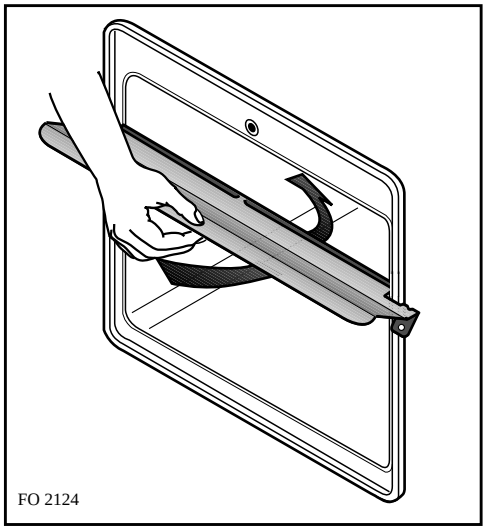


Fig. 8

INDICATOR LAMP FOR ELECTRIC GRILL

This lamp is located at the right of the control panel and comes on when the electric grill is switched on.

In case of models with gas oven and during grill operation leave the oven door open a crack and mount the protective strip for the knobs (Fig. 8).

USE OF ACCESSORIES

The oven bottom sheet must always be pushed in during operation.

The drip pan or the baking sheet must always be pushed against the rear wall. With that the slots of the drip pan must show to the rear.

When roasting on the wire shelf insert the drip pan into the lowest runner

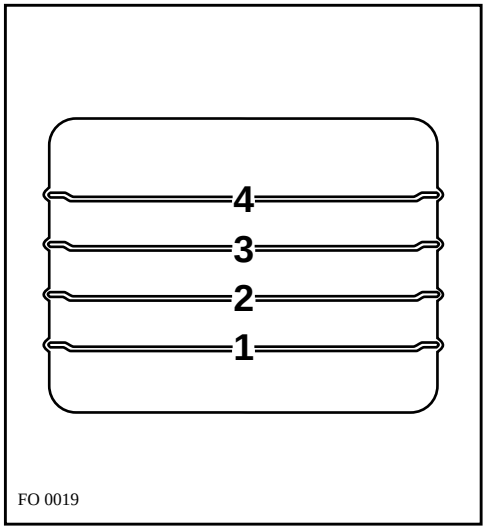


Fig. 9

Details on the use of the runner levels are to be taken from the baking/roasting chart.

PREHEATING

If need be, preheat the oven acc. to the instructions in the baking/roasting chart.

BAKING IN THE OVEN

Cakes on the baking sheet or in the drip pan are baked on the middle shelf level, only. With that always insert only one baking sheet.
Put **cakes in a baking tin** always on the wire shelf. With that the baking tin should not protrude over the rear rim of the wire shelf. Several baking tins can also be put on the wire shelf. Dark tins are not recommended; they absorb too much of the heat radiated by the oven. Recommended are bright tins.

Prepare baked goods acc. to recipes. The temperature setting values, the shelf level as well as the corresponding baking times required for the items to be baked are to be taken from the baking chart. Same refers to preheating requirements.
On principle the shorter duration of baking should always be referred to. A cake baking too quickly from top will not rise or collapse because of not enough baking out of humidity.
Before switching off the oven stick a small wooden rod into the baked goods. When pulling out again it has to be dry and free from adhering traces of dough.

With some dough remaining on the rod switch off the oven and make use of the residual heat for about 5 minutes.
After the baking have the cake stand in the tin for 5 to 10 minutes. Afterwards loosen from the tin or from the sheet and have it cool down on a cake grid. Before making the first cut the items baked must be quite cold.

ROASTING IN THE OVEN

An economical preparation is recommended only with at least 1 kg of meat. Smaller roasts should then be prepared on the open burner.
The meat must be well hung. Remove tendons, wash and dry. Bones should be removed from roasts before. This will reduce the roasting time and the roast can better be carved. Only short before the insertion of the roast salt and season, or brush it about 10 minutes before the end of roasting time with a pickle of water or oil, salt, paprica, pepper, etc.
Depending on the sort of meat the roast can be prepared on the wire shelf, in the open (drip pan) or closed vessel.
The prepared meat is placed on the wire shelf with the „serving side“ or the fat side resp. to the top; the crackling cut in squares. Lean meat is brushed with oil or coated with slices of bacon.
The drip pan and the wire shelf with the meat are together inserted into the oven.

Turning over of the roast is only necessary when roasting at higher temperatures.
The gravy ingredients for the perfection of taste - such as chopped garlic, omions, roots, mush-rooms or tomatoes, with lean meat also bacon and other fat - are added into the drip pan with short roasting time just in the beginning, and with longer roasting time about during the last hour. Hot water ($^1/_2$ to 1 liter) is added acc. to the desired degree of browning of the roast and of the gravy ingredients. An earlier addition of water will delay the effect of browning and the gravy becomes too bright.
The temperature setting values required for the individual roast are to be taken from the roasting chart.
The roasting time is dependent on the size of the meat. Considered in general are 12 - 15 min of roasting time per centimeter height of meat.
By „spoon pressure“ you may check the state of cooking of the roast; a well-done roast will resist to the spoon pressure.
The meat juice of quite well-done meat is gray.
By measuring the core temperature inside the roast by meanns of a commercial meat probe one may find out when the meat roast will be ready. Dependent on the sort of meat the core temperature can be taken from the following chart.

MEAT ROAST CORE TEMPERATURE

Roast	Core temp. at the end of cooking in °C	
Beef filet	45 - 55	English
Beef filet	55 - 65	pink
Beef filet	65 - 75	well-done
Beef roast	80 - 90	The lower core temperature is mainly chosen for firm, juicy meat. The higher core temperature is used for well-cooked, dry meat and for roasts to be well-cooked to the inside.
Pork roast	80 - 90	
Spareribs	70 - 80	
Roast veal	70 - 90	
Roast lamb	70 - 85	
Roast venison	70 - 85	
Meat loaf	80 - 90	

POULTRY

Poultry is of high value for nutrition and taste. Preparation is possible in a fresh or defrosted state. Carefully clean the poultry, have it drip off and swob dry. Then salt inside and season. Poultry can also be stuffed just as you like.

Poultry can be prepared in a big roasting vessel, on the wire shelf, or direct in the drip pan. Have fat roasts cook on the wire shelf in order to enable the fat to drip off. At first pour about ˚ l of hot water into the drip pan. At the end of the roasting time pour a little cold brine over the roast at highest tempera
ture setting in order to obtain an especially crispy surface.

GAME

Game is rich of valuable proteins, low-fat and easy to digest. It stands for high contents of flavoring agents which are providing the meat with the characteristic nourishing flavour. Game must be well hung. Deep-frozen pieces of roasts are to be defrosted before preparation.

Carefully remove the skin from the meat and the tendons. Remove the fat as it gives off an unpleasant taste. In particular with roasts of
venison and wild boar. Quickly wash the meat, or wipe off with a wet cloth, and dry. Only short before roasting rub salt and spices into the meat. Coat the meat with slices of bacon or lard.
The meat becomes more tender as a result of laying it 2-3 days before the preparation in a pickle or marinade.

Game is at best to be roasted in a closed vessel in order to keep it most juicy. When roasting in the drip pan rinse same at first with water and, if need be, lay out with stripes of bacon. Loosely
cover the prepared roast with an aluminium foil and fix it on the rim.

Too high temperatures are unfavourable as the meat will dry out easily.

HINT

Recipe data as well as hints on the preparation for boiling, baking and roasting are furthermore to be taken from cooking and recipe literature as available from specialist dealers.

PRESERVING IN THE OVEN

- Up to 6 preserving jars of 1 to 1.5 l capacity can be prepared in the oven.
- As usual prepare the items to be preserved and the jars.
- Exclusively make use of commercial jars with heat-resistant rubber rings. Glasses with screw cap or bayonet catch and metal boxes must not be used.
- Insert the drip pan into the first shelf level from the bottom. Put the prepared jars in the drip pan. The glasses must not touch each other and should be filled to possibly the same height and with the same contents and be clamped together. Fill the drip pan to the half with hot water. Set the temperature control knob to position 2 or 3.
- Watch the items to be preserved until the liquid in the glasses will start to pearl (after about 40 - 50 min with 1 l-glasses, after about 60 min with $1^{1}/_{2}$ l-glasses).
- In case of fruits and pickled gherkins then switch off the oven, but have the glasses stand in the closed oven for about 30 more minutes (about 15 more minutes with delicate fruits, such as strawberries, about 15-40 more minutes with stone and core fruits)
- In case of vegetable or meat resp. and after reaching the state of pearling, accordingly set back the temperature and have the jars remain in the closed oven for about 30 more minutes.
- Then remove the jars at once. Do avoid a slow cooling down in the oven, as this would support another new formation of germs.

  Put the jars on an absorbent cloth, cover them and protect against draught.

CHART ON BAKING / ROASTING / GRILLING

Dishes	Weight (g)	Shelf level Height from below	Pre-heating setting °C	Temperature °C	Time (min.)
BAKING					
Pastries in moulds					
High ring cake	1500	3	yes	170° (3)	60 - 70
Marble cake	1500	3	yes	170° (3)	60 - 70
Cake in oblong tin	1000	3	yes	170° (3)	60 - 70
Cheese cake	1500	3	yes	170° (3)	60 - 70
Sponge cake	750	3	yes	160° (2)	35 - 45
Tart base, stirred dough	750	3	yes	170° (3)	20 - 30
Pastries on baking sheets					
Rye bread	1000	3	yes	180° (4)	60 - 70
Yeast plaited loaf	1000	3	yes	170° (3)	35 - 45
´Strudel´	500	3	yes	170° (3)	50 - 60
Yeast cake with dry topping	750	4	yes	160° (2)	30 - 35
Yeast cake with wet topping	1000	3	yes	160° (2)	45 - 50
Swiss roll	400	3	yes	160° (2)	10 - 15
Small pastries (stirred dough)	300	3	yes	160° (2)	12 - 18
Small pastries (puff paste)	500	4	yes	160° (2)	20 - 30
Rolls	500	4	yes	180° (4)	15 - 25
Cream buns / éclairs	300	4	yes	180° (4)	20 - 30
ROASTING					
Meat					
Roast pork	1000	3	-	175° (3)	90 - 120
Roastbeef	1000	3	yes	190° (5)	45 - 60
Roast veal, abt. 1 kg	1000	3	-	190° (5)	60 - 90
Poultry					
Chicken	1000	3	-	190° (5)	60 - 90
Duck	1700	3	-	190° (5)	120 - 180
Goose	3000	2 or 3	-	180° (4)	150 - 210
Fish					
Whole fish (mackerels, etc.)	1000	3	-	185° (4)	40 - 50
Soufflés and gratins					
Vegetable soufflé	500	3	-	185° (4)	40 - 50
Noodle soufflé	1000	3	yes	205° (6)	40 - 50
Vegetable gratinated	500	3	yes	190° (5)	30 - 40

Dishes	Oven switch	Shelf level height from below	Grilling time
Pork cutlet		4	10 min per Side
Beef cutlet		3	20 min per Side
Merguez-sausages		4	10 - 15 min
Fish		3 - 4	10 - 15 min acc. to size or thickness
Chicken portions		3	20 min per Side
Hot dishes		3	5 - 10 min
Farinaceous products gratinated		3	5 - 10 min
Fancy meringue		3	5 min
Hot toast with bacon and cheese		4	5 min
Roasted pudding		3	5 min

CLEANING AND CARE

- For cleaning do not make use of scouring agents, caustic cleaners and hard objects.

- Do not scratch off burnt-in residues, instead soak them with a wet cloth or with hot water resp. and remove with a little cleanser additives.

OPEN BURNERS

For the cleaning of pot rests, hob unit and open burner sections use hot water with a little cleanser additive; also clean the temperature sensor with a small soft brush.

The slots of the burner chalice must be kept clean, too. Relocate the burner parts correctly. Not correctly positioned burner caps will make ignition more difficult. After cleaning do well dry the open burner.

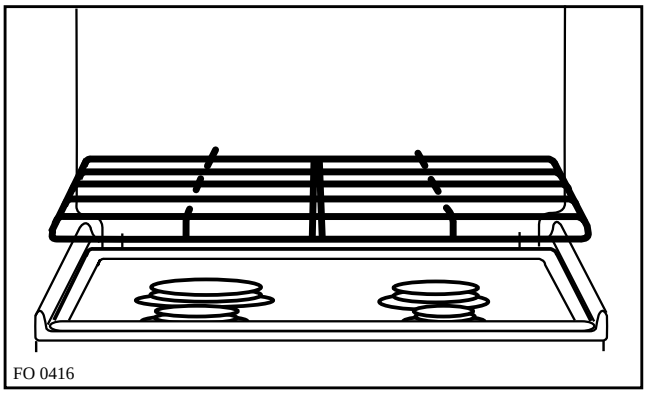


Fig. 10

OVEN

The still warm oven is to be cleaned after every use with hot water with a little cleanser additive! For better cleaning of the oven the bottom slide can be removed. When cleaning make sure that spray will not be sprayed on the temperature sensor located at the oven ceiling. Never clean the oven burner by yourself. Have this cleaning work exclusively be carried out by an expert fitter. This procedure is only needed where the flames will not burn at all gas outlets.

After cleaning re-install the bottom slide!

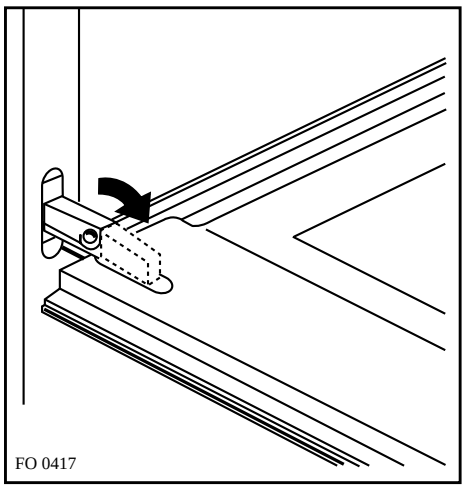


Fig. 11

OVEN DOOR REMOVAL

The door can be removed for more efficient cleaning.

Attention! Careless use of the oven will result in danger of hurts in the area of the door hinges!

Unhooking of the oven door

- Fold the door down in horizontal position.
- Door catches on both sides to be clockwise turned by 30 degrees by means of a screwdriver.
- Slightly lift the door and remove.

Reinsertion of the oven door

- When re-installing the door lift the lower hinge frame and on both sides introduce into the openings provided at the cooker.
- Turn back the door catches.

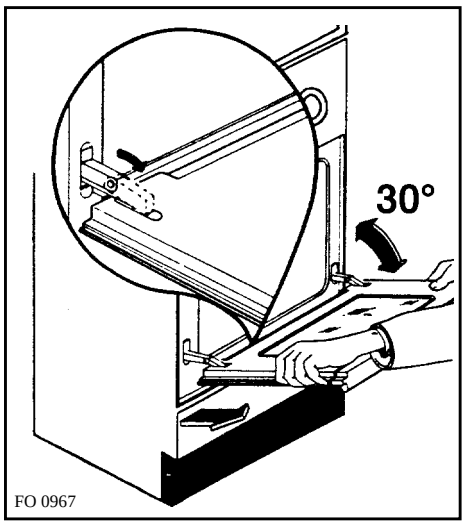


Fig. 12

TOP LID REMOVAL AND REINSERTION

For better cleaning the top lid can be removed.

- For removal fold up the lid and remove upward.
- For reinsertion of the lid introduce the pivot pins vertically into the pin guide.

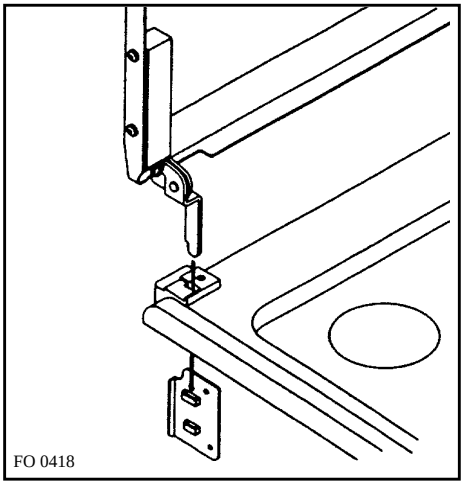


Fig. 13

OVEN LAMP

Prior to replacement the cooker must be separated from the mains by unscrewing the fuses or switching off the circuit-breaker!

Unscrew the glass cover in anticlockwise direction and replace the bulb (socket E 14, 230V, 25 W, 300°C). Afterwards screw down the glass cover again. The replacement of the oven lamp is not covered by the guarantee.

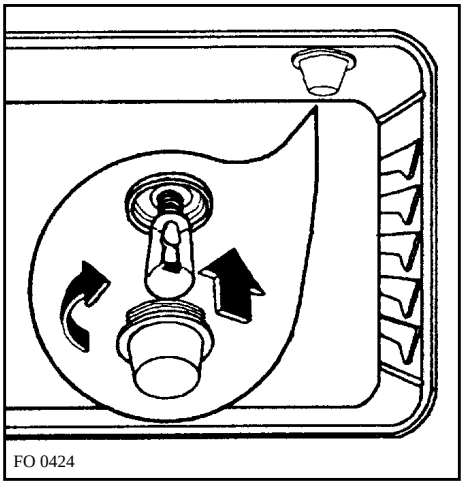


Fig. 14

REPLACEMENT OF COOKER COMPONENTS

In case of damage the customer must replace only parts removable without the use of tools. The replacement of parts to be removed with tools must exclusively be carried out by an approved electrician or gas fitter resp.

- The control knobs for open burners and oven can be drawn off to the front.
- Spareparts can be ordered with the after-sales-service under indication of ordering number and model name of the appliance
- **Trouble**

  In case of trouble with the gas section or when smelling gas resp. do at once:
  - **close the gas tap of the gas feed or direct at the bottle resp.!**
  - **extinguish the gas burners or all flames resp., and cigarettes!**
  - **do not switch on any electrical appliance!**
  - **ventilate the room!**
  - **inform the gas fitter!**

IMPORTANT HINTS

- The connection of the gas cooker must exclusively be carried out by an approved gas fitter. This must happen under adherence to DVGW/ÖVGW regulations, technical rules, guidelines of federal building regulations, guidelines and regulations of gas supply boards as well as to the following standards:
- DVGW, worksheet G600 (DVGW-TRG, 1986)
- Technical rules for gas installation
- TRF 1988 - Technical rules for LPG
- Prior to installation one must check whether the indications on the typeplate are in conformity with the local gas conditions.
- The gas connection must be accessible and provided with a shutoff device.
- Prior to any action stop the feed of gas to the cooker
- The minimum distance between gas cooker and cooker hood must correspond to the instructions given by the manufacturer of the hood.
- Prior to the opening or exposure of live parts the gas cooker must be made dead! Remove fuses or activate the earthing-pin plug.

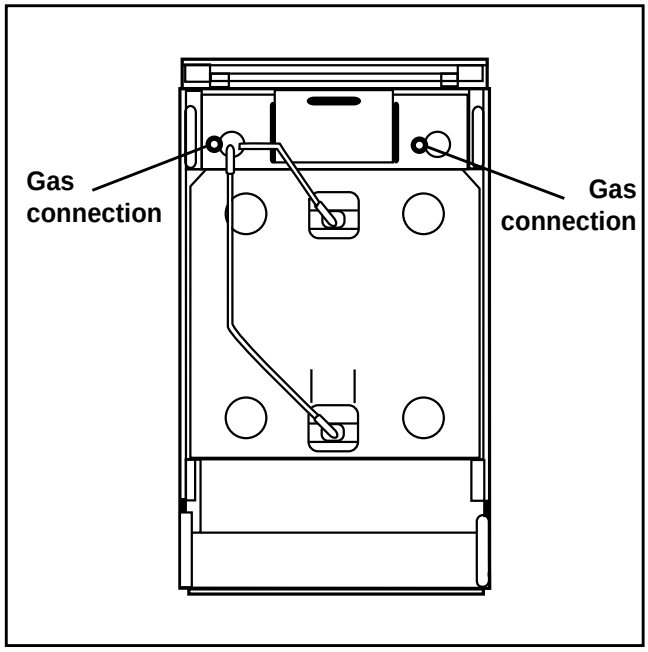


Fig. 15

FACTORY-SIDED SETTING

- The gas cooker is tested and registered acc. to German Standard DIN-DVGW.
- The gas cooker is supplied with the sealed gas setting to natural gas, towns gas, or LPG and accordingly marked with a label.
- All gas burners are thermoelectrically secured in a way that the feed of gas will automatically be shut off when the flame goes out.
- The indications are given on the typeplate of the cooker. The typeplate is visible after door opening.
- The load and the throughput of gas of the individual burners are to be seen in chart I.
- A replacement of jets is required for the conversion to a different type of gas. The indications are given in chart II to VII.
- With conversion to a different type of gas, with repairs, or with a damaged sealing (only with natural gas E 15), the functional parts must be checked acc. to installation instructions and sealed again. Functional parts are: high-burner jet, low-burner jet and for the oven in addition the primary air focusing sleeve.

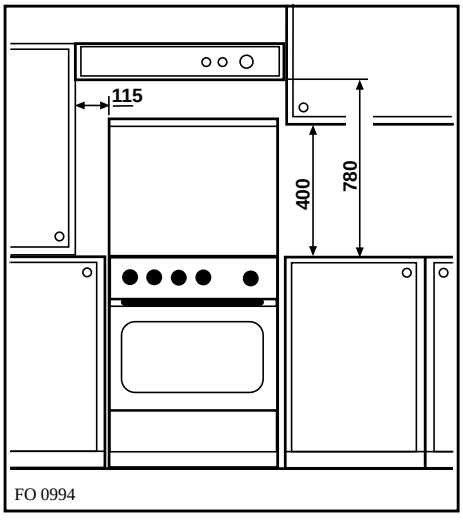


Fig. 16

GAS COOKER INSTALLATION

When installing the gas cooker a safety distance of 15 mm must be kept towards the adjacent furniture. If this safety distance cannot be kept, a thermal insulation will have to be located between the side panels and the furniture.

Align the gas cooker horizontally. For that do horizontally align the open burners by means of the set screws mounted in the base and adapt the upper edge of cooker to the adjacent furniture.

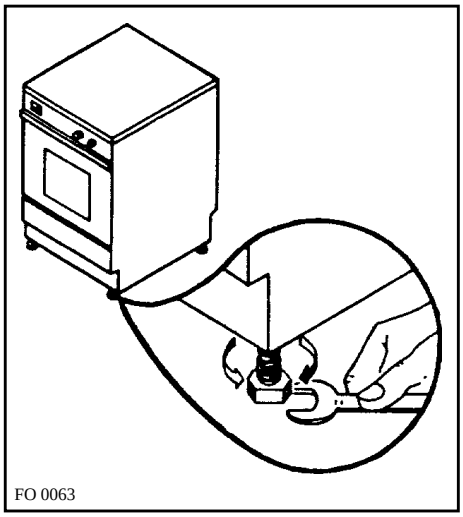


Fig. 17

GAS CONNECTION

On the back side (left and right) the cooker is provided with two gas sockets R **$^1/_2$".**
The gas connection must be accessible and provided with a shutoff device.
Recommended is a safety gas socket. Same should be located at the right or left, outside the radiation area. The connection can be carried out rigid or by the use of a DVGW-approved safety gas hose with socket acc. to DIN 3383, page 1. In case the gas connection is not to be carried out at the side prepared, but instead at the other side, the closure will have to be loosened and attached on the other side. Always insert a sealing washer. Afterwards connect to the gas supply at the free side.
When using the safety gas hose make sure that same is not guided through hot zones, but freely installed.
After connection subject cooker and connection to a sealing test.

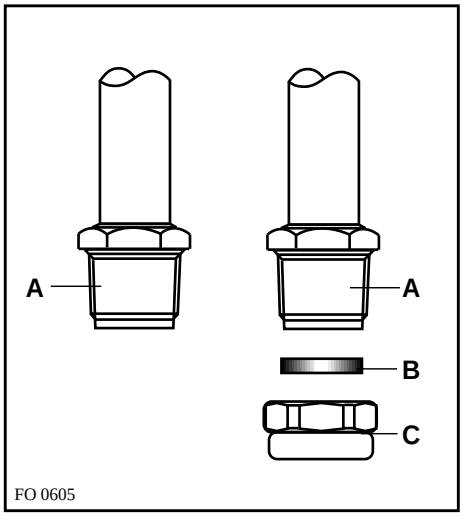


Fig. 18

A Ramp end piece
B Round disk
C Ramp closure

PUTTING INTO OPERATION

Putting into operation to be carried out acc. to instructions for use.
Ignite each open burner and check the burning stability of high-burner and low-burner setting. (see par.: open burner setting).
Heat up the oven burner for at least 10 minutes at highest temperature setting. Then turn the oven control knob to position 1. The burner must burn with a little, but stable flame (see par.: oven burner setting).
After inspection: user to be instructed, function and operation to be explained, instructions for use to be handed over.

CONNECTION TO THE MAINS

The appliance is designed for the operation with a one-phase supply voltage of 230 V.

The electrical connection must be carried out acc. to the valid standards and the relevant legal prescriptions.

Before the execution of the electrical connection make sure that
- fuselage and house installation are designed for the max. load of the appliance (see typeplate);
- the house installation is provided with a correct earthing that will also correspond to valid standards;
- socket and two-pole switch will also be easily accessible if the appliance is switched on.

The connection must be carried out direct, i.e. without plug connection. For that there must be provided between appliance and power supply a two-pole switch with a gap of at least 3 mm between the contacts, which is designed for the load of the appliance and corresponding with the valid standards. The yellow-green earthing cable must, however, not be interrupted by a switch.

The brown phase cable (starting at terminal „L" on the terminal board of the cooker) **must always** be connected to the power supply phase line. The power supply cable is to be installed in a way that no position will reach a temperature exceeding 50°C above room temperature.

If there is need to replace the power supply cable, do please make use of cable type H05RR-F with a cross-section designed for the load of the appliance. The little yellow-green earthing cable must be longer by about 2 cm than the phase cable and the neutral conductor (fig. 19).

After completion of the electrical connection check all heating elements by switching them on for about 3 minutes.

The producer rejects any liability for the case that the afore-mentioned measures for the prevention of accidents will not be complied with.

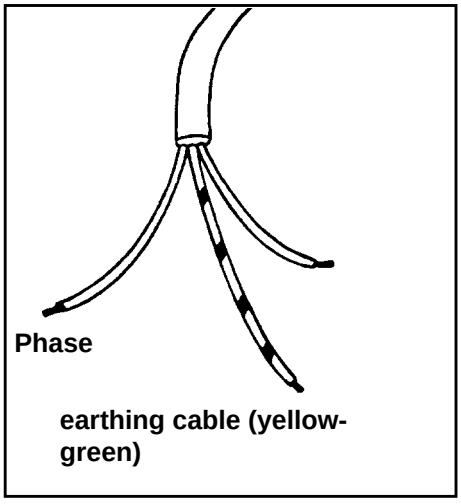


Fig . 19

CONVERSION TO OTHER TYPE OF GAS

When converting to a different type of gas there is need for an additional setting of the amount of gas or for a replacement of jets resp. (see charts I to VII).

CONNECTION TO LPG

A metallically sealed connection piece 8 x 1 mm must be fitted to the R $^{1}/_{2}$" gas supply socket. When doing so please focus on leakage testing .

REPLACEMENT OF OPEN BURNER HIGH-BURNER JETS

- Remove pot rest, burner cap and burner chalice.

- By means of a wrench replace the high-burner jets acc. to indications and descriptions in charts I to VII.

CONVERSION OR REPLACEMENT OF LOW-BURNER JET

- Remove pot rests, hob unit covers and burner chalices.
- Loosen the fastening screws of the hob unit and remove.
- Loosen the 3 each visible fastening screws of the open burners. Remove the hob unit.
- Draw off the control knobs to the front.
- Unscrew the fastening screws of the control panel.
- Set or replace resp. the low-burner jet acc. to charts I to VII.
- Re-install in reverse sequence.

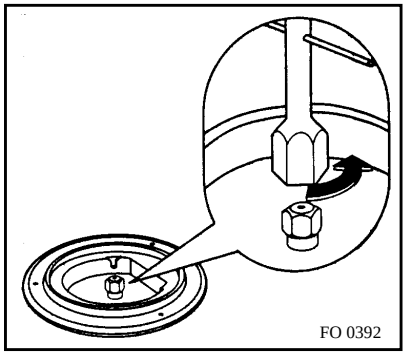


Fig. 20

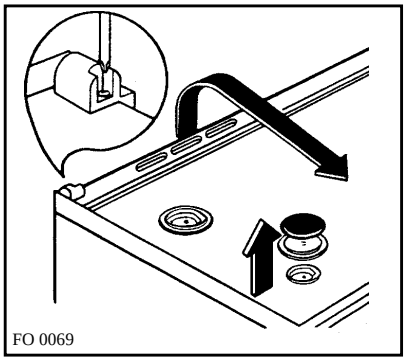


Fig. 21

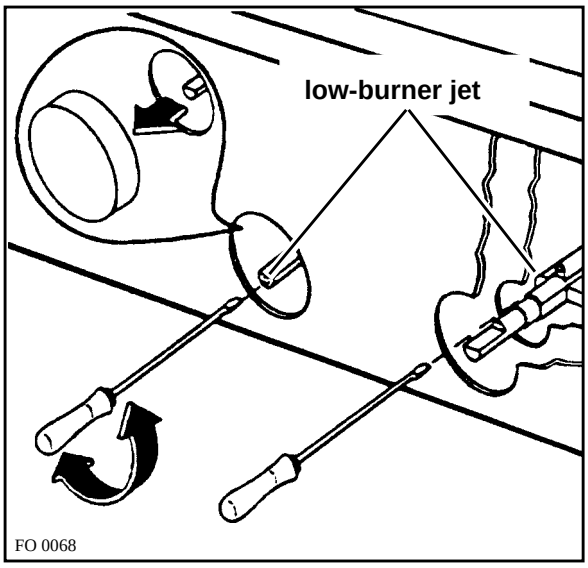


Fig. 22

REPLACEMENT OF OVEN JET

- Pull out the oven bottom sheet.
- Unscrew the fastening screw and remove the oven burner
- Turn out the burner jet and insert the jet suitable for the new type of gas acc. to charts I to VII.
- Re-install in reverse sequence.

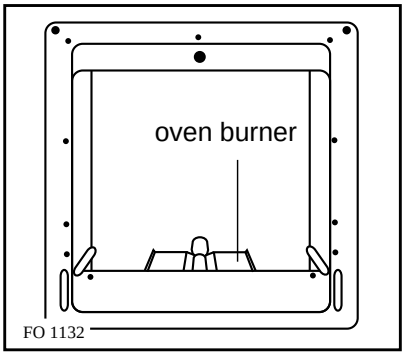


Fig. 23

OVEN TEMPERATURE CONTROL

Instructions for the adjustment of the by-pass needle of the oven burner thermostat.

The adjustment of the round head by-pass needle for models provided with this feature, is carried out as follows:

- Remove the selector switch;
- Take away the control panel;
- Carry out the adjustment by means of a fine-edged screwdriver, refer to the figure.
- At first check, whether a quick turning of the tap from maximum flame to minimum flame would result in extinguishing the flame.

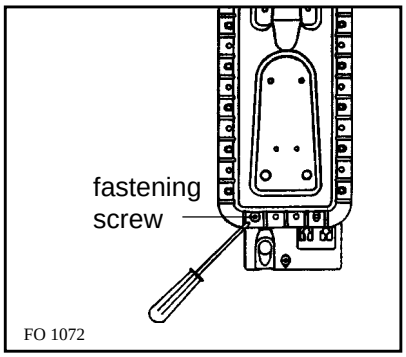


Fig. 24

PERFORMANCE TEST

Carry out a performance test after conversion of the jets and after maintenance and repair work:

- In accordance with the instructions for use put the appliance into operation.
- Carry out a sealing test acc. to DVGW-TRGI or TRF resp.
- In cold and warm state check the burning safety of all burners.

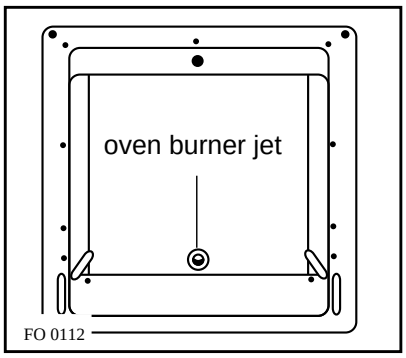


Fig. 25

INFORMATION OF THE USER

- Make the user familiar with the operation of the appliance.
- In particular refer to the fact that structural changes, which may affect the supply of combustion air, will have need for a nother performance test.

GREASING OF THE TAPS

If after longer use the taps cannot be actuated at ease, the sliding faces will have to be greased. Proceed as follows:

- Shut off the gas supply.
- Put the control knobs in 0-position and pull off.
- Remove the control panel.
- Dismantle the tap caps and pull off the plugs of the tap.
- Clean and regrease the sealing faces. The tap grease must be applied very thin, only.

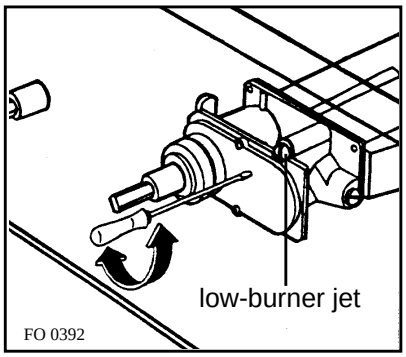


Fig. 26

Attention!
Never interchange tap housing and plug as otherwise there will be no guarantee for sealing.

THERMAL LOAD, THROUGHPUT OF GAS, MARKING OF JETS

Chart I

Cooker setting	Burner spot	Auxiliary burner		Standard burner		Heavy-duty burner		Oven burner	
		high	low	high	low	high	low	high	low
Natural gas "E" 20 mbar H_5 = 37,78 MJ/m³ W_5 = 50,72 MJ/m³	Thermal load kW	1	0,33	2	0,45	3	0,65	3	0,85
	Throughput of gas l/h	95	31	190	43	286	62	286	81
	Marking of jets	70	E	96	E	119	E	116	E
Natural gas "LL" 20 mbar H_5 = 32,49 MJ/m³ W_5 = 41,52 MJ/m³	Thermal load kW	1	0,33	2	0,45	3	0,65	3	0,85
	Throughput of gas l/h	111	36	221	50	332	72	332	94
	Marking of jets	74	E	106	E	133	E	128	E
LPG 50 mbar H_5 = 125,81 MJ/m³ W_5 = 87,33 MJ/m³	Thermal load kW	1	0,33	2	0,45	3	0,65	3	0,85
	Throughput of gas l/h	73	24	145	33	218	47	218	62
	Marking of jets	43	23	60	28	75	35	76	40

The term „marking of jets“ is referring to the jet diameter in hundredth of mm. In case of jets marked with „E“ the nominal values for thermal load and for throughput of gas are achieved by the setting of jets.

CONVERSION TO OTHER TYPE OF GAS

Chart II

Conversion from natural gas E to ...

	Open burners	
	High-burner	**Low-burner**
NATURAL GAS LL	Unscrew high-burner jet (fig. 20) and screw down the jet for gas LL acc. to chart I	No conversion
LPG	Unscrew high-burner jet (fig. 20) and screw down the jet for LPG acc. to chart I.	Unscrew low-burner jet (fig. 22) and acc. to chart I screw down the setting jet for LPG until stop .

With conversion to a different type of gas fix a corresponding label!

Conversion from natural gas E to ...

Chart III

	Oven burners		
	High-burner	**Low-burner**	**Primary air**
NATURAL GAS LL	Unscrew high-burner jet (fig. 23, 24, 25) and screw down the jet for gas LL acc. to chart I.	No conversion	
LPG	Unscrew high-burner jet (fig. 23, 24, 25) and screw down the jet for LPG acc. to chart I.	Unscrew low-burner jet (fig. 26) and acc. to chart I screw down the setting jet for LPG until stop.	No conversion

Conversion from LPG to ...

Chart IV

	Open burners	
	High-burner	**Low-burner**
NATURAL GAS E	Unscrew high-burner jet (fig. 20) and screw down the jet for natural gas LL acc. to chart I.	Unscrew low-burner jet (fig. 22) and acc. to chart I screw down the jet for natural gas E until stop.
NATURAL GAS LL	Unscrew high-burner jet (fig. 20) and screw down the jet for natural gas LL acc. to chart I.	Unscrew low-burner jet (fig. 22) and acc. to chart I screw down the jet for natural gas LL until stop.

With conversion to a different type of gas fix a corresponding label.
When setting to natural gas E the high-burner fixed jet, the low-burner setting jet as well as the primary air setting sleeve will have to be sealed-in again.

Conversion from LPG to ...

Chart V

	Oven burners		
	High-burner	**Low-burner**	**Primary air**
NATURAL GAS E	Unscrew high-burner jet (fig. 23, 24, 25) and screw down the jet for natural gas E acc. to chart I.	Unscrew low-burner jet (fig. 26) and acc. to chart I screw down the setting jet for natural gas E until stop.	
NATURAL GAS LL	Unscrew high-burner jet (fig. 23, 24, 25) and screw down the jet for natural gas LL acc. to chart I.	Unscrew low-burner jet (fig. 26) and acc. to chart I screw down fthe setting jet for natural gas LL until stop.	No conversion

With conversion to a different type of gas fix a corresponding label.
When setting to natural gas E the high-burner fixed jet, the low-burner setting jet as well as the primary air setting sleeve will have to be sealed-in again.

Conversion from natural gas LL to ...

Chart VI

	Open burners	
	High-burner	**Low-burner**
NATURAL GAS E	Unscrew high-burner jet (fig. 20) and screw down the jet for natural gas E acc. to chart I.	No conversion
LPG	Unscrew high-burner jet (fig. 20) and screw down the jet for LPG acc. to chart I.	Unscrew low-burner jet (fig. 22) and acc. to chart I screw down the setting jet for LPG until stop.

With conversion to a different type of gas fix a corresponding label!

Conversion from natural gas LL to ...

Chart VII

	Oven burners		
	High-burner	**Low-burner**	**Primary air**
NATURAL GAS E	Unscrew high-burner jet (fig. 23, 24, 25) and screw down the jet for gas E acc. to chart I.	No conversion	
LPG	Unscrew high-burner jet (fig. 23, 24, 25) and screw down the jet for LPG acc. to chart I.	Unscrew low-burner jet (fig. 26) and acc. to chart I screw down the setting jet for LPG until stop.	No conversion

WHAT TO DO, IF ...

To file an after-sales-service call is not always necessary. In some cases you may cure the problem by yourself. For this purpose please find some hints below.
Important! Repair work must exclusively be carried out by experts. Inappropriate repairs may result in considerable danger for the user.

What is, ...	Possible cause	Remedy
... if a liquid or a highly liquid dough is distribuited rather unilaterally?	Appliance not horizontally installed.	Align the appliance by means of the adjustable legs located underneath or check the installation.
... if the open burners are irregularly burning after installation of the appliance?	Flame picture irregular due to wrong gas setting	Have the gas setting checked.
... if the flame picture of the open burners has changed all of a sudden?	Wrongly laid on burner parts.	Correctly put the removable burner parts in place.
... if a cake or pastry gets dark underneath?	Baking sheet too close to oven bottom. wrong shelf level. Or too high temperature.	Insert cake or pastry in a higher shelf level of the oven.
... if the baking result is not satisfactory?	Wrong oven setting.	Carry out the oven setting acc. to the baking indications given in recipe booklets or in charts.
... if smoke develops when roasting?	Oven temperature too high	Set a lower roasting temperature.
	Distance not enough between grill element and items to be grilled	Increase the distance between grill element and items to be grilled
... if the oven is heavily soiled during roasting?	Oven temperature too high	Set a lower roasting temperature.
	Wire shelf and drip pan wrongly inserted.	Put the wire shelf above the drip pan and insert together in one shelf level.
... if the oven burner is continuously going out after installation of the appliance?	Wrong gas setting.	Have the gas setting checked by the appliance installer.
... if the oven burner gies out all of a sudden?	Quick closing of the oven door (resulting air pressure)	Slowly close the oven door if the oven is in operation.
... if oven door glass pane or window is steamed-up during heating up?	Waste air opening covered	Do not cover the waste air opening by pots, pot cloth, etc.
... if oven door must be pushed?	Normal appearance, is due to existing difference in temperature.	Not possible, adequacy will not be impaired.
... if the flame goes out after ignition of the burners?	Pushed too shortly	Knob to be pushed longer
	Pushed not strong enough	Knob to be pushed strongly prior to release.
... if the cake gets too bright underneath?	Wrong shelf level.	Insert the cake in a lower level.
... if the cake gets too dry?	Roasting temperature too low.	Slightly increase the roasting temperature.
	Baking time too long.	Select a shorter baking time.
... if the cake is slippery, doughy inside or if the meat will not get cooked inside?	Baking or roasting temperature too high.	Set baking or roasting temperature slightly lower. **Note:** Baking or roasting times cannot be reduced by higher setting of the oven temperature (outside cooked, inside raw)
	Baking or roasting temperature too short.	Select a longer baking or roasting time, have the dough rise longer
	Too much liquid in the cake dough.	Put less liquid in the cake dough.

The gas cocks must be periodically lubricated to ensure good working and safety.

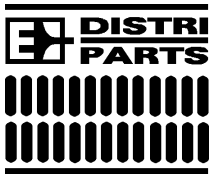
Maintenance should be performed as follows:

- Remove the knob and panel after having taken out fastening screws.
- Loosen the two screws located at the sides of the cock bar.
- Remove the cone and clean it carefully.
- Then, apply a thin layer of grease non soluble in water, suitable for gas cocks. Take care not to obstruct the gas flow holes by an excess of grease.

Reassemble the whole with utmost care performing the operations described above inversely.

ORIGINAL SPARE PARTS

This machine, before leaving the factory, has been tested and studied by many experts and specialists, in order to give you the best results.
Any repair work which needs to be carried out should be done with the utmost care and attention.
For this reason we reccomend that for any problem you contact the dealer who sold it to you, or our nearest authorized Service Centre, specifying the nature of the problem and the particular model which you own.
Original spareparts, certified by the product manufacturer and carrying this symbol



are only available at our Service Centre and authorized spareparts shops.